

# NEW THEATRE RESTAURANT

Overland Park, KS



## **Where is the New Theatre Restaurant?**

It is located in Overland Park, KS, just off 95<sup>th</sup> and Metcalf. This is the 25<sup>th</sup> Season and we have had season tickets from the beginning. That means we go see all 5 shows each season.

## **What keeps us going back?**

The great quality of shows, local talent and guest stars. Good food—The New Theatre chefs are award winning in the Kansas City area—using fresh, locally grown items. Their desserts are wonderful and the Carrot Mousse is a favorite. And GREAT SEATS!



There is easy access to restrooms and theatre entrances from the Lobby. If you are meeting guests before the show, The Lounge is a great place to find each other and share a cup of coffee







Enjoy 5-star dining. New Theatre chefs are Kansas City area award winners. Four buffet lines make for fresh, hot food, and tasty choices including fish, pork, fowl, pasta and beef as well as a variety of potato, noodles, vegetables, and salads very well prepared. (Plated assistance can be requested.)

An optional dessert is made available at the 1st Act intermission and served at the table. (A special dessert and drink menu is placed at the table with prices.)

The auditorium seats 625 people comfortably in a manner that gives maximum leg and table room to all while dining and enjoying the show. (Complimentary hearing devices can be requested in advance.)

The recipes for 2 favorite New Theatre menu items follow:  
Carrot Mousse and Ex-Mother-In-Law Cake

## Carrot Mousse

Makes 16 Portions

5 lbs carrots  
1 ea green onion, sliced  
5 oz margarine, melted  
5 oz flour  
1 tsp onion powder  
¾ C heavy cream  
⅓ C sugar  
1 tsp salt  
1 tsp cinnamon  
3 tsp baking powder  
½ tsp nutmeg

- Peel and slice carrots
- Place in pot and add water to cover
- Boil until very tender
- Strain
- Place carrots in mixer and add remaining ingredients, Mix well
- Spray one 9x13 baking dish with non-stick cooking oil
- Pour mousse into pan, sprinkle with nutmeg
- Cover with foil
- Bake at 350 degrees for 40-45 minutes

## Ex-Mother-In-Law Cake

Six Large Pieces

### Cake Batter

1¼ C boiling water  
1 C oats, quick or regular  
½ C margarine  
1 C sugar  
1 C brown sugar  
1 t vanilla extract  
2 ea large eggs  
1½ C all purpose flour  
1 t baking soda  
½ t salt  
¾ t cinnamon  
¼ t nutmeg

### Streusel Topping

¼ C margarine, melted  
½ C brown sugar  
3 T half and half  
½ C chopped pecans  
¾ C shredded coconut

- Combine oats and water and set aside
  - Cream margarine and sugars together
  - Add eggs and vanilla
  - Mix, sift all dry ingredients and add to previous mixture
  - Stir until well combined
  - Add oats and stir
  - Bake in a greased and floured 9x9 cake pan at 350 degrees for forty-five to fifty-five minutes or until cake is firm
- combine all ingredients and spread over top of "slightly" cooled cake
  - brown under broiler

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